



Total Time
45 MIN.

Serving & Size
1 SERVING (SEE METHOD FOR PORTIONING INSTRUCTIONS)

Difficulty
MEDIUM

Yields
77

All the ingredients for chicken pot pie -- chicken, veggies, and savory broth made with Campbell's® Classic Cream Customizable Soup Base-- are in this soup. Crispy whole wheat croutons stand in for the pie crust. Offer as an entrée as part of a complete reimbursable meal.

Nutrition Facts	
1 SERVING (see method for portioning instructions)	
Serving Size	
Amount Per Serving	
Calories 302	
% Daily Value	
Total Fat 14.3g	22%
Saturated Fat 7.8g	39%
Cholesterol 66mg	22%
Sodium 792mg	33%
Total Carbohydrate 30.9g	10%
Dietary Fiber 4.1g	16%
Protein 12.3g	25%
Vitamin A 73%	Vitamin C 9%
Calcium 8%	Iron 9%

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Vegetarian Classic Cream Soup Customizer™	16 lb.	4 pouches
whole wheat bread	77 oz.	38 1/2 cups
butter flavored cooking spray		
onion powder	55 g.	1/2 cups
dried parsley flakes	13 g.	1/2 cups
cooked potato, diced	88 oz.	256 1/2 tbsp.
carrots, diced, steamed	44 oz.	154 tbsp.
frozen peas	76 oz.	256 1/2 tbsp.
cooked diced chicken	77 oz.	

TIP

Garnish with fresh chopped parsley or green onion, if desired.



INSTRUCTIONS

1. Prepare Soup Customizer according to package directions.

CCP: Heat to 165°F for one minute.

CCP: Hold for hot service at 160° F.

2. To prepare croutons: Place bread cubes on a sheet pan. Spray cubes lightly with butter flavored spray. Shake onion powder and parsley over croutons. Toast in a hot oven until bread cubes are lightly toasted. Reserve.

3. Prepare the vegetables. Keep each vegetable in separate pans or bowls until bowls are pre-assembled.

CCP: Hold at 41°F until bowls are pre-assembled.

4. To pre-assemble each serving:

a. Place the following ingredients in a 16 oz. bowl:

- 3-1/3 tbsp. (#10 scoop) potatoes

- 1 oz. (#10 scoop) chicken

- 3-1/3tbsp. (#10 scoop) peas

- 2 tbsp. (#30 scoop) carrots

- 1 oz. (#8 scoop) croutons

b. Use tongs to gently toss all of the ingredients in the bowl together.

c. Place a lid on each bowl.

CCP: Hold at 41°F until bowls are served.

5. To serve:

a. Remove the lid from the bowl.

b. Use a 6oz. ladle to portion 3/4 cup of hot broth into each bowl.

c. Replace lid on bowl. Serve immediately.